*The Angus Barn Experience goes far beyond serving meals...We are in the memory business - making and creating unforgettable memories for you - our guest. Thank you for choosing the Angus Barn to be part of the events that shape your life"* – Van Eure

Angus Barn serves close to 20,000 aged & perfectly grilled steaks every month. Nine different cuts are available, with your choice of six different sauces and toppings. In addition, you'll find a variety of seafood and specialty dishes, plus our famous AB BBQ ribs and even a few vegetarian options. For dessert, try the award winning chocolate chess pie or blackberry cobbler. All carefully orchestrated by our Executive Chef Scott James.

We are a proud supporter of NC agriculture and you'll find that many of the ingredients are grown and harvested right here in North Carolina. In addition all of our vendors are held to the highest standards possible to ensure nothing but the best finds its way to your plate.

All dinners come with your choice of garden salad, spinach salad, Caesar salad, wedge salad, French onion soup or our soup of the day. Plus your choice of baked potato, stuffed potato, mashed potatoes, sweet potato or French fries. Bread and homemade crackers are served at every table.

**Please Note: Dress Code**

We like to think of ourselves as fine dining with a rustic elegance. You may dress as nice as you like or business casual. No cut off shorts, tank tops, clothing with offensive graphics or language,

revealing clothing or exposed undergarments.

Cowboy hats, fedoras, and dress hats are allowed in dining rooms. Ball caps, hoodies worn on head, and toboggin/beanies are not allowed in dining rooms. Forward facing baseball caps are allowed to be worn in the Wild Turkey Lounge, Meat Locker, outdoor patio, and Saloon.

## In Celebration of Our 65th Anniversary Year:

**Tuscan Spice Rubbed Ribeye:** 14oz. ribeye rubbed in Tuscan spice, topped with a truffle garlic aioli and roasted mushrooms. Served with your choice of potato...$68

*Our Sommelier's Suggested Wine Pairing:*

**2023 Domaine Drouhin, Dundee Hills, Pinot Noir**

**Willamette Valley, Oregon**

Bottle: $85 . . . Glass (6oz): $22

Aromas of wild raspberries, red plum, crushed slate, fresh peonies, and subtle notes of cedar and clean linens. The palate is a harmonious blend of juicy red fruit and earthy undertones, with moderate –plus acidity and well-integrated tannins.

**Angus Barn Barrel-Aged Wee Heavy (16.9oz, 11% abv)**

**Trophy Brewing Co., Raleigh NC**

This is a complex, full bodied Scotch Ale aged 7 months in our Angus Barn No. 4 Maker's Mark Private Selection Barrels. . . $22

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# APPETIZERS

*Angus Barn Classics!*

## BARBECUED RIBS — 1/2 rack $14 | full rack $24
With original Angus Barn BBQ sauce

## FILET MIGNON MEATBALLS (10) — $17
In Marinara sauce

## SOUP OF THE DAY — $11

## THREE CHEESE RAVIOLI — $12
Choice of marinara or Alfredo sauce

## SHRIMP COCKTAIL — (6)$14 | (12) $25
With homemade cocktail sauce & Wasabi horseradish

## NC CRAB CAKES — $25
Delicately sauteed, served with creole mustard

## CHILLED SEAFOOD TOWER — $70
Jumbo lump crab meat, 4 chilled 1/2 lobster tails, 6 oysters on the half shell and 6 shrimp cocktail served with mignonette, cocktail sauce and mustard aioli. Feeds up to three. (no substitutions)

## OYSTERS ON HALF SHELL — (6) $15 | (12) $26
Freshly shucked and served on ice.

## OYSTERS ROCKEFELLER (4) — $17 (8) $32
Baked & topped with rich, creamy sauce.

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# CERTIFIED BLACK ANGUS BEEF

*Exclusive cuts aged to perfection! Served with choice of garden salad, spinach salad, Caesar salad, wedge salad, French onion soup or soup of the day. Plus choice of baked potato, stuffed potato, mashed potato, sweet potato or French fries.*

## BONE-IN SELECTIONS

### BONE-IN TOMAHAWK — $123
Van's favorite. Over 42 oz. of aged bone-in rib-eye, charred & encrusted in our special seasoning. Recommended for 2, or a challenge for 1. Please allow extra cooking time.

### T-BONE — 24oz. $75
Two great cuts in one flavorful steak

### BONE-IN FILET MIGNON — 14oz. $85
The most flavorable filet grilled to perfection

## BONE-IN ROYAL RIBEYE — 22oz. $72
Walter Royal's favorite cut!

## KING SIZE BEEF RIBS — $53
Aged Angus beef goodness

# CLASSICS

## FILET MIGNON — 10oz. $66 | 7oz. $61
Bacon wrapped & grilled to lock in the buttery goodness

## NEW YORK STRIP — 15oz. $65
Classic cut of aged, grilled Angus Beef!

## THE RIB-EYE — 14oz. $66
The all time classic steak!

## PRIME RIB — 22oz. $67 | 14oz. $62 10oz. $59
Slow Roasted and carved to your temperature preference.

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# SPECIAL CUTS

## CHATEAUBRIAND — 14oz. $73 | 22oz. $113
Thad Eure's favorite. Cut from the tenderloin and served with choice of signature side.

## ESPRESSO RUB FILET MIGNON — $64
Medallions served over blue cheese mashed potatoes with red wine & chili reduction

## FILET BEEF KABOB — 12oz. $55
With peppers, mushroom, tomato & onions

Steak temps: Rare—Cool Red Center • Medium Rare—Warm Red Center Medium—Warm Pink Center • Medium Well—Hot Pink Center Well—Hot Brown Center • Extra Well—No Juices

**Our steaks may be prepared in any of the following styles:**
Oscar—crabmeat, asparagus and hollandaise sauce . . . $10
Au Poivre—with cracked pepper sauce . . . $4
Garlic Butter . . . No Charge
Roquefort Bleu Cheese and Balsamic Glaze . . . $7

# SEAFOOD

*Served with choice of garden salad, spinach salad, Caesar salad, wedge salad, French onion soup or soup of the day. Plus choice of baked potato, stuffed potato, mashed potato, sweet potato or French fries.*

16OZ.MAINE LOBSTER TAIL $81
This New England classic never gets old. add to any entree $38

CLASSIC MARINATED SHRIMP $59

NORTH ATLANTIC SALMON $49
Sautéed and topped with garlic dill butter.

CAROLINA COASTAL MAHI MAHI $58
Grilled and topped with a lemon basil butter.

BLACKENED YELLOWFIN TUNA $59
Lightly blackened and grilled with a ginger carrot puree and served with a chilled Asian green bean salad

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# COMBINATIONS

*Exclusive cuts aged to perfection! Served with choice of garden salad, spinach salad, Caesar salad, wedge salad, French onion soup or soup of the day. Plus choice of baked potato, stuffed potato, mashed potato, sweet potato or French fries.*

7oz. FILET & HALF RACK PORK RIBS $67
Served with Au Jus & Angus Barn BBQ sauce

7oz. FILET & 9OZ. LOBSTER TAIL $85
Served with Au Jus & melted butter

7oz. FILET & MARINATED SHRIMP $76
Served with Au Jus & garlic butter cream sauce

10oz. PRIME RIB & HALF RACK PORK RIBS $67
Served with Au Jus & Angus Barn BBQ sauce

10oz. PRIME RIB & 9oz. LOBSTER TAIL $85

Served with Au Jus & melted butter

10oz. PRIME RIB & MARINATED SHRIMP $76
Served with Au Jus & garlic butter cream sauce

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# SPECIALTIES

*Exclusive cuts aged to perfection! Served with choice of garden salad, spinach salad, Caesar salad, wedge salad, French onion soup or soup of the day. Plus choice of baked potato, stuffed potato, mashed potato, sweet potato or French fries.*

THREE CHEESE RAVIOLI $36
Choice of Marinara or Alfredo sauce

BARN'S BBQ PORK RIBS $49
Served with Angus Barn BBQ sauce

## WHITE WINE PRIMAVERA $38
Crisp seasonal vegetables over angel hair pasta with basil pesto, lemon, Parmesan and a garlic white wine sauce. Vegan upon request

## GRILLED PESTO CHICKEN $44
With roasted tomatoes, red and yellow peppers, mushrooms & a chipotle butter, over garlic mashed potatoes

## GRILLED RACK OF LAMB $66
A whole rack of lamb served with a burgundy Dijon gravy, steamed asparagus, mint jelly and your choice of potato

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# SIDE DISHES

*Any combination of our menu items that you desire is available. Price is determined by items.*

## ROASTED BROCCOLI $12

## CREAMED SPINACH $12

## SAUTÉED MUSHROOMS $12

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| ASPARAGUS | $12 |
| MAC-N-CHEESE | $12 |
| ONION RINGS | $12 |
| CREAMED CORN | $12 |
| BAKED POTATO | $9 |
| STUFFED POTATO | $9 |
| SWEET POTATO | $9 |
| FRENCH FRIES | $9 |
| MASHED POTATOES | $9 |

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| GARDEN SALAD | $12 |
| SPINACH SALAD | $12 |
| CAESAR SALAD | $12 |
| WEDGE SALAD (CONTAINS NUTS) | $12 |
| FRENCH ONION SOUP | $12 |
| BROCCOLI CHEDDAR SOUP | $12 |

ADD TO ANY SALAD
chicken: $15 | salmon: $22 | prime rib: $20

# DESSERTS

*Signature sweets and family classics including our award winning chocolate chess pie. Proudly serving "Howling Cow" ice cream made*

*locally at NC State University.*

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| NY CHEESECAKE | $12 w/fruit $13 |
| CHOCOLATE CHEESECAKE | $12 |
| SOUTHERN PECAN PIE | $10 |
| FROZEN KEY LIME PIE | $10 |
| SAWDUST PIE | $10 |
| CHOCOLATE CHESS PIE | $10 |
| APPLE CRISP COBBLER | $10 |
| NC BLACKBERRY COBBLER | $10 |
| CREME DE MENTHE PARFAIT | $11 |
| HOT FUDGE PARFAIT | $10 |
| GRAN MARNIER PARFAIT | $11 |
| CREME BRULEE | $12 |
| RASPBERRY SORBET | $9 |

**PROUDLY SERVING NC STATE HOWLING COW LOCAL ICE CREAM**

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| CHOCOLATE | $9 |
| VANILLA | $9 |
| SEA SALT CARAMEL | $9 |

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# CHILDREN

*Includes a small salad or applesauce, French fries, ice cream and a beverage in an Angus Barn take-home cup*

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| ANGUS BARN BURGER | $18 |
| CHICKEN TENDERS | $18 |
| THREE CHEESE RAVIOLI | $18 |

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| SPARE RIBS | $18 |
| SPAGHETTI & MEAT SAUCE | $18 |
| STEAK BITES | $18 |
| HOMEMADE MAC & CHEESE | $18 |
| HOT DOG | $18 |

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# BEVERAGES

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| DOTTIE'S ICED TEA | $4 |
| HOT TEA | $4 |

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| COFFEE | $4 |
| SOFT DRINKS | $5 |
| ROOT BEER FLOAT | $7 |
| LEMONADE | $5 |
| SAN PELLEGRINO (25OZ) | $6 |
| AQUAFINA (1.5LTR) | $5 |
| ACQUA PANNA SPRING WATER (1 LTR) | $6 |
| RED BULL | $6 |
| ESPRESSO | $5 dbl $8 |
| CAPPUCCINO | $6 dbl. $9 |

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